

## Sandwiches

Pork

### Italian Sausage Sandwiches

This recipe is one of our family favorites. Other sauce recipes can substitute this one or open the ketchup bottle and enjoy. The best sausage is in good old Pennsylvania.

3 lbs. fresh, smoked, or Italian sausage,  
cut into bun size pieces

2 large green peppers, thinly sliced

1 large onion, thinly sliced

SAUCE:

1 can ( 8 oz.) tomato sauce

1 can ( 6 oz.) tomato paste

1/2 cup water

1 tsp. sugar

2 garlic cloves, minced

1 tsp. dried basil

1 tsp. dried oregano

10 sandwich buns

Shredded mozzarella cheese, optional



Sausage can be broiled, grilled or browned in a large Dutch oven.

Sauté peppers and onions by either using 2 tablespoons of butter or drippings, or microwave peppers and onions in 1/4 cup water until tender; drain.

SAUCE:

In a saucepan, combine sauce, paste, water, sugar, garlic, basil and oregano; bring to a boil. Reduce heat; cover and simmer for 30 minutes.

Serve sausage on buns. Top with peppers, onions and sauce.

Mozzarella cheese can also be added.

Yield: 10 servings.

NOTE: Peppers, onions, sauce and sausage can be combined and make a great one-dish meal.